

## Claims

1. An acidic oil-in-water emulsified composition, comprising fats and oils comprising 30 wt% or more of diglycerides and an enzyme-treated yolk treated with one or more enzymes selected from the group consisting of esterase, lipase and phospholipase, further comprising an antioxidant at 1000 to 10000 ppm relative to an oil phase containing the fats and oils and at a weight ratio of 0.4 to 4.5 relative to the net weight of yolk in the enzyme-treated yolk.

2. The acidic oil-in-water emulsified composition according to claim 1, which further comprises an emulsifier.

3. The acidic oil-in-water emulsified composition according to claim 1 or 2, wherein the antioxidant is one or more members selected from the group consisting of tocopherols and tocotrienols.

4. The acidic oil-in-water emulsified composition according to claim 2 or 3, wherein the emulsifier is at least one or more members selected from the group consisting of sorbitan fatty acid ester, polyglycerin fatty acid ester and sucrose fatty acid ester.

5. The acidic oil-in-water emulsified composition according to any one of claims 1 to 4, which further comprises phyto-sterols.

6. The acidic oil-in-water emulsified composition according to any one of claims 1 to 5, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt% or less.